

Wine-Expertise



Name: 2019 Wehlener Sonnenuhr
Riesling Kabinett

Producer: Gutsabfüllung Weingut Max Ferd. Richter

Quality level: Prädikatswein "Kabinett"

Area and grape: Mosel Riesling

Analytical data: Alc. 9,0 % alc./vol. • 47,1 g/l residual sugar • 8,9 g/l acidity.

Vineyard: The "Wehlener Sonnenuhr" ("Sun dial") vineyard produces very elegant, minerally and refined wines. The steep stony, dark grey, partly blue, slate vineyard is situated on the right hand river, and faces south-southwest. The sunshine naturally heats up the terroir and keeps the temperature ideally during the night. Rieslings from this vineyard are worldwide known for their minerality, longevity and ageing potential. Vines are extremely old (up to 100 years) and uncrafted.

The wine: Healthy grapes had been handpicked early October 2019 at 80° Oechsle level. Fermentation was done temperature controlled in traditional old oak barrels (Fuder) with indigenous yeast. Bottling was effected 2nd April 2020.

Taste: "It offers a superb nose made of white peach, freshly cut apple, flowers and smoky elements. The wine is incredibly subtle and playful on the palate, and leaves a superb feel of white flowers, pear an apricot blossom in the light-footed and finely sizzled finish. A touch of beautifully integrated sweetness just underlines the greatness of this wine in the finish. This is text-book stuff."

Jean Fisch and David Rayer, Mosel Fine Wines, May 2020

Serving recommendations: Aperitif, spicy and oriental food, east Asian cuisine, sushi.

Drinking Temperature: 10° C = 50° F

Ageing: 2029 – 2049

Label:

